

# black lacquer.

there is a discretionary 13% charge added  
to your bill, all prices are inclusive of vat  
all spirits served 50ml as standard  
a full list of allergens is available on request

# cocktails

certified bangers.  
short drinks to start  
your night right

remixes.  
our take on classic  
cocktails and mixed drinks

## yuzu shandy

la yuzu liqueur, house made  
yuzu cordial, topped with  
black lacquer lager

*the crispiest lager top in the  
square mile, guaranteed, served  
short and super cold*

## midori slush

stoli vodka, midori, green  
apple, black lacquer sour mix,  
cherry on top, frozen

*our lean, green, super-sharp  
shooter from the countertop  
slushie machine*

## lemon sour

1700 tokumei shōchū, roku,  
lemon sherbet, msg soda,  
hard carbonated

*an izakaya staple across japan,  
made over with the black  
lacquer treatment*

## sake bob-omb

a frozen shot of seasonal sake  
with a chaser of black lacquer  
pale ale and togorashi

*an iconic duo designed to be  
sipped and dipped side by side  
(or down in one)*

## 5 mellow yellow

awamori, martini ambrato,  
gentiana de lure, ginger,  
pickled carrot

*an amber tinged white negroni  
with okinawa rice spirit and  
spiced ginger liqueur*

## 7 millions of peaches

absolut, rinquiquin, peach  
manzanilla sherry, peach  
bitters, wakamomo

*a celebration of peaches in a  
frosty straight up martini with  
a baby peach “olive”*

## 7 coffee & tv

grey goose, algebra dry  
coffee liqueur, aged shōchū,  
kokuto, cold brew, raspberry

*a rethunk espresso martini with  
japanese raw sugar, and aged  
rice spirit*

## 7 cherry, cherry

campari, mancino sakura  
vermouth, sakura vinegar,  
yuzu juice, fresh orange

*our take on the classic garibaldi,  
with cherry blossom and  
japanese yuzu*

13

12.5

12

12.5

# cocktails

long players.

a collection of our favourite highballs served from our draft taps

mixtapes.

new things and big swings from the curious minds of our bar team

## high ball stepper 12

satsuma shōchū, green melon, lemongrass tea, london essence co. soda

*our house mizuwaris uses citrus shochu as a base, lengthened with grassy lemongrass tea*

## u.v.s 12.5

grey goose, nitro-infused shiso, spearmint, lime sherbet, msg club soda, lime coin

*aka ultimate vodka soda, possibly the most british highball on planet earth*

## like a stone 13

umeshu, gin east, lemon thyme, kombu cordial, london essence co. tonic

*the g&t given a new life with a dash of sour plum spirit and salty kombu cordial*

## when doves cry 13

patron reposado, corte vetusto mezcal, scotch bonnet, yuzushu, grapefruit oleo, tonic

*a spiced and clarified take on the paloma, with yuzu sake and vegetal chilli*

## you say tomato 12.5

hanyu, la tomato liqueur, martini ambrato, sake, pickle brine, japanese pickles

*an umami bomb in disguise as a dirty martini, cosplaying as a gibson*

## big in japan 13

bombay sapphire, volcan di terra tequila, awamori, coconut, goji, pea flower, lime

*a fresh look at the classic long island iced tea, now with 100% more nice stuff in it*

## golden brown 13

pisco, umeshu, cashew orgeat, lemon, yuzu, saffron, removed milk, sesame

*a clarified milk punch, using plum wine, pisco, fresh citrus and nutty sesame oil*

## shinoda 13

suntory chita whisky, junmai sake, coconut, tonka bean, korizato sugar

*a very japanese manhattan with coconut, a dash of sake, and black rock sugar*

# cocktails

straight edge.  
alcohol free cocktails and  
spirits for those going out,  
but not out out

## violent technologies 9

pentire seaward, lime, sencha,  
mint, kokuto, london essence  
co. soda water

*a flavour bomb of a mizuwari,  
with green tea and non-alcoholic  
pentire seaward*

## minor threat 9

pentire coastal, botivo,  
orange, rock sugar, london  
essence co. tonic

*a seasonal take on the classic  
americano cocktail, with  
aromatic botivo, and tonic*

## zero alcohol spirits

martini floreale 5

martini vibrante 5

pentire coastal 6

pentire adrift 6

pentire seaweed 6

# beer & sake

## seasonal sake on tap

please ask your server for details of this month's selection, served by the glass or carafe

75ml	9
250ml	30
500ml	58

## bottled

sora sake, junmai ginjo, 375ml	62
kura, aged junmai sake, 375ml	66
akashi tai sake sparkling, 300ml	65

## draft 2/3 pint

bespoke beers from our partners at coalition brewing

black lacquer lager, kellerbier, 3.8%	6
black lacquer pale ale	6
barbe rouge, 5%	

## bottle 330ml

kirin ichiban	7
lucky saint	6.5

# wine

		125ml	btl
<b>sparkling</b>			
NV Ruinart Brut, Champagne, FR		22	130
NV Ruinart Blanc de Blancs, Champagne, FR		30	180
NV Ruinart Rosé, Champagne, FR		31	180
2018 Roe Boebuck Classic Cuvée		14	81
<b>white</b>			
2022 Finca Venta de Don Quijote Artefact 2 Verdejo, ES		8	40
2023 Fond Cyprès de Toi Blanc, Escales, FR		13	75
<b>rosé</b>			
2023, Chateau L'Esclans, Whispering Angel, Cotes de Provence, FR		15	70
2023, Chateau L'Esclans, Rock Angel, Cotes de Provence, FR			92
<b>red</b>			
2022 Finca Venta de Don Quijote Artefact 1 Tempranillo, ES		8	40
2019 Chiara Condello 'Predappio', E. Romagna, IT		14	82

# spirits

## shochu & soju

tokumei 1700	12
hitejinro jinro is	26
back soju 350 ml	
mizuho island spirits	12
ryukyu awamori	
shochu kohaku no madorimi	12
mild mizuho ryukyu	14
awamori 5	

## vodka

grey goose	11
absolut	9
absolut elyx	11
belvedere	11
belvedere 10	24
stoli elit	12

## gin

beefeater 24	10
bombay premier cru	11
bombay sapphire	9
ford's	11
brookie's	11
ki-no-bi gin	12
monkey 47	11
oxley gin	12
plymouth	10

## rum

bacardi blanco	9
bacardi cuatro	9
bacardi ocho	10
bacardi diez	12
doorly's 3	10
doorly's 14	14
foursquare spiced rum	10
foursquare mystique	30
havana club	14
selection de maestro	
santa teresa 1796	14
plantation pineapple	12
stiggins' fancy rum	
<b>agave</b>	
olmeca altos anejo	11
olmeca altos reposado	10
patron silver	12
patron reposado	13
patron anejo	14
codigo 1530 reposado	12
codigo 1530 rosa	12
corte vetusto espadín	15
del maguey vida	12
del maguey tobala	34

# spirits

	<b>scotch</b>		<b>japanese</b>	
	chivas regal 12	10	matsui umeshu with	14
	chivas 18	16	japanese whisky	
	aberfeldy 12	10	yamazaki 12	30
	arbelour 12	12	suntory hibiki 21	210
	craigellachie 13	14		
	dewar's 12	11	<b>cognac &amp; calvados</b>	
	glenlivet 12	11	calvados 30&40	11
	glenmorangie original	11	hennessy vs	11
	lagavulin 16	24	martell vsop	12
	laphroaigh 10	14	martell xo	30
	torabhaig - allt glean tls	12		
	torabhaig - allt glean tls (batch strength)	14	<b>vermouth &amp; aromatised</b>	
	torabhaig - cnoc na moine	13	lillet blanc	9
	macallan 18 2023	85	martini riserva ambrato	9
			martini riserva rubino	9
	<b>irish</b>		noilly prat extra dry	9
	green spot	12	carpano antica formula	10
	middleton very rare	30	lustau fino sherry	10
	redbreast 12	12		
	<b>american &amp; canadian</b>		<b>amaro, aperitivo &amp; bitter</b>	
	buffalo trace	10	amaro montenegro	9
	woodford reserve	12	cynar	9
	woodford reserve rye	13	fernet branca	10
	whistlepig piggy back	12	aperol	9
	whistlepig 10	22	campari	9
			italicus	10
			pernod	10
			ricard	10

# spirits & softs

## liqueur

algebra	9
amaretto	9
chartreuse jaune	14
chartreuse verte	15

## soft

coca cola	3.5
diet coke	3.5
london essence	4
tonics & sodas	

# snacks

<b>japanese pickles</b> <small>vg gf</small> daikon, carrot	3	<b>happy endings</b> <b>ice cream sandwiches</b> salted caramel, miso, <sup>v</sup> chocolate & guinness	6
<b>spiced nuts</b> <small>vg gf</small> togarashi, black vinegar	4	vegan corn & cashew <sup>vg</sup> miso caramel cookie	6
<b>steamed edamame</b> <small>vg gf</small> wasabi salt	5		
<b>chips &amp; curry</b> <sup>vg</sup> japanese golden curry sauce	6		
<b>hand rolls</b> avocado, cucumber <sup>vg</sup>	5		
spicy tuna <sup>gf</sup>	7		
<b>cheeseburger</b> <b>spring rolls</b> thousand island, american cheese	9		
<b>fish finger bao</b> charred spring onion, miso mayo	7		
<b>chicken karaage</b> lime, yuzu mayo	8		
<b>prawn katsu sando</b> white cabbage, tartare sauce	12		